

Congress of the United States

Washington, DC 20515

February 7, 2003

The Honorable John D. Ashcroft
Attorney General
Department of Justice
950 Pennsylvania Avenue
Washington, DC 20530

Dear Attorney General Ashcroft:

We are writing to express our concerns with the unacceptable discrepancies found within the federal prison system's religious diet. In advance, we appreciate your attention to this matter and any efforts you can make to improve this situation.

Our country rightly prides itself on guaranteeing religious freedom and liberty for all people regardless of their legal circumstances. This was evident when our colleagues recently traveled to Guantanamo Bay, Cuba, to make sure that the Al Qaeda prisoners were receiving balanced, nutritious, and religiously-acceptable meals. Congress specifically addressed the religious issues facing prisoners when we passed the Religious Land Use and Institutionalized Persons Act of 2000 (RLUIPA). The Act specifically seeks to prohibit the government from imposing a "substantial burden" on religious exercise in prisons unless it is the "least restrictive means" to further a "compelling governmental interest."

As you know, Jewish and Muslim organizations have been working closely with the Bureau of Prisons for over ten years in an effort to provide alternatives to those individuals who follow a special diet for religious reasons. Regrettably, it is our understanding that little progress has been made. A recent congressional staff visit to a federal prison in Miami found alarming discrepancies between the religious diet and the regular diet. It is our understanding that menu decisions come directly from the Bureau of Prisons and affect all federal facilities identically.

From a simple comparison of the menu obtained at the Miami FCI, one notes an inmate's religious diet pales in comparison to a more substantial diet received by other inmates. (Menu Enclosed) In one of the most egregious discrepancies, inmates go 365 days a year without one full hot meal. The regular menu, on the other hand, provides three hot full meals almost every day. We are aware that the religious diet menu does provide five hot entrees per week (recently increased from three per week), but these "entrees" consist of a 4 oz. serving of protein without a cooked starch, vegetable, or any other hot substitute that would constitute a full meal.

We urge you to review the current religious diet in the federal prison system. As Members of Congress, we feel that in following the RLUIPA, the Bureau of Prisons should provide a more equitable menu selection to those inmates following religious diets. We hope that you will give this issue the consideration it deserves and look forward to your response.

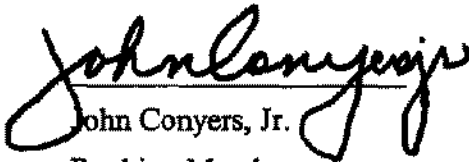
Sincerely,



Peter Deutsch
Member of Congress



Joseph Lieberman
United States Senator



John Conyers, Jr.
Ranking Member
House Judiciary Committee



Carl Levin
United States Senator



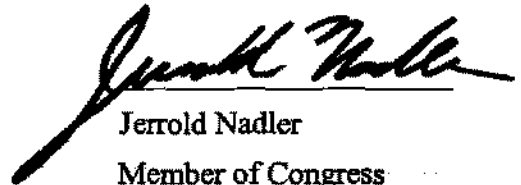
Howard Berman
Member of Congress



Anthony Weiner
Member of Congress



Barney Frank
Member of Congress



Jerrold Nadler
Member of Congress





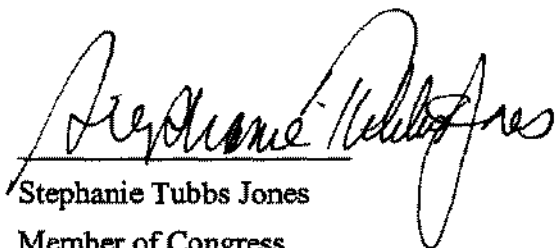
Henry Waxman

Member of Congress



Mike Honda

Member of Congress



Stephanie Tubbs Jones

Member of Congress



Tom Lantos

Member of Congress



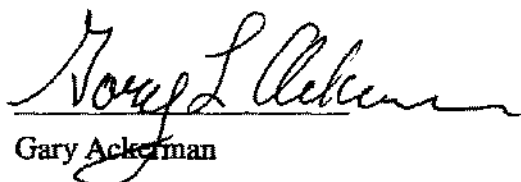
F. Pete Stark

Member of Congress



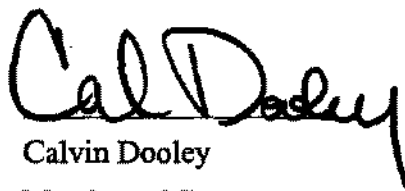
Edolphus Towns

Member of Congress



Gary Ackerman

Member of Congress



Calvin Dooley

Member of Congress



Alcee Hastings

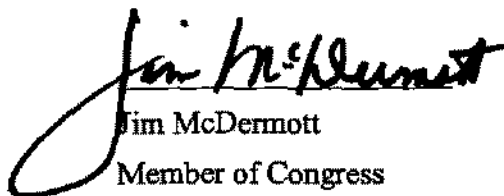


Jose Serrano



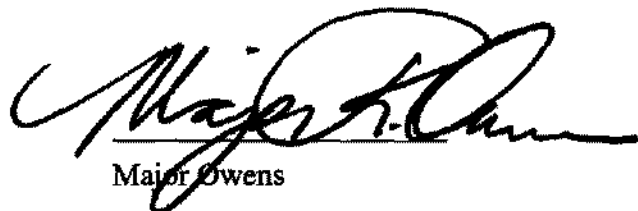
Eleanor Holmes Norton

Member of Congress




Jim McDermott

Member of Congress



Major Owens

Member of Congress



Martin Frost

Member of Congress



Bob Filner

Member of Congress



Janice Schakowsky

Member of Congress



Gregory Meeks

Member of Congress



James McGovern

Member of Congress

FCI MIAMI
RELIGIOUS DIET MENU
CYCLE 2

SUNDAY BREAKFAST	MONDAY BREAKFAST	TUESDAY BREAKFAST	WEDNESDAY BREAKFAST	THURSDAY BREAKFAST	FRIDAY BREAKFAST	SATURDAY BREAKFAST
1 APPLE 2 IND DRY CEREAL 1 MUFFIN OR DANISH 2 SL BREAD 2 CUPS 2% MILK 2 CUPS 2% MILK 1 PKG INSTANT GRITS 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	½ CUP APPLE JUICE 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG OATMEAL 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	1 BANANA 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG INSTANT FARINA 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	1 ORANGE 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG INSTANT GRITS 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	½ CUP APPLE JUICE 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG INSTANT OATMEAL 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	½ CUP ORANGE JUICE 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG INSTANT FARINA 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	1 APPLE 2 IND DRY CEREAL 1 PKG GRITS 1 MUFFIN OR DANISH 2 SL BREAD 2 CUPS 2% MILK 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE
SUNDAY LUNCH	MONDAY LUNCH	TUESDAY LUNCH	WEDNESDAY LUNCH	THURSDAY LUNCH	FRIDAY LUNCH	SATURDAY LUNCH
1 FRESH ORANGE OMELET W/POTATOES ½ BELL PEPPER, SLICED ½ CUP SLICED TOMATOES 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PATS MARGARINE	1 APPLE ¼ CUP CHOPPED ONIONS 3 OZ SARDINES 1 CUP ZUCCHINI 1 CUP SLICED TOMATOES 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 1 PKG MAYONNAISE 2 PATS MARGARINE	½ GRAPEFRUIT 3 OZ TUNA FISH 2 HOT HARD BOILED EGGS ¼ CUP FRESH ONIONS 1 CUP SLICED TOMATOES 2 PKG PICKLE RELISH 4 SL WHITE BREAD 10 OZ FRUIT PUNCH 2 PKG MAYONNAISE 2 PKG MARGARINE	1 BANANA 3 OZ SARDINES 1 ½ CUP VEG BEANS 1 CUP FRESH BROCCOLI 1 CUP LETTUCE 4 SL WHITE BREAD 10 OZ FRUIT PUNCH 2 PKG MAYONNAISE 2 PATS MARGARINE	1 APPLE 6 TBSP PEANUT BUTTER 2 HOT HARD BOILED EGGS 6 CELERY STICKS 1 CUP SLICED TOMATOES 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 3 PKG JELLY 1 PKG MAYONNAISE	1 FRESH PEACH ½ CUP COTTAGE CHEESE 1 CUP SL CUCUMBERS 6 CELERY STICKS 1 CUP LETTUCE 4 SL WHITE BREAD 10 OZ FRUIT PUNCH 3 PKG JELLY 2 PATS MARGARINE	½ GRAPEFRUIT 3 OZ TUNA FISH 1 CUP LETTUCE 1 CUP FRESH SPINACH ½ CUP SLICED ONIONS 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PKG PICKLE RELISH 2 PKG MAYONNAISE
SUNDAY SUPPER	MONDAY SUPPER	TUESDAY SUPPER	WEDNESDAY SUPPER	THURSDAY SUPPER	FRIDAY SUPPER	SATURDAY SUPPER
1 BANANA 6 TBSP PEANUT BUTTER 1 CUP CAULIFLOWER 6 CELERY STICKS 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PKG JELLY 1 BOUILLON CUBE	1 FRESH PEAR 4 OZ CHICKEN ENTREE 1 CUP CHOPPED CABBAGE 1 CUP FRESH SPINACH 6 CELERY STICKS 6 CARROTS STICKS 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PATS MARGARINE 2 PKG MAYONNAISE	½ CANTALOUPE 1 ½ CUP VEG BEANS ½ CUP COTTAGE CHEESE ½ BELL PEPPER, SLICED 1 CUP FRSH CAULIFLOWER 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PATS MARGARINE 1 BOUILLON CUBE	1 FRESH PEACH 4 OZ BEEF ENTREE 1 CUP CHOPPED CABBAGE 4 SL WHEAT BREAD 2 OZ FRUIT PUNCH 2 PATS MARGARINE 3 PKG MAYONNAISE 2 PKG PICKLE RELISH 1 CUP LETTUCE	1 ORANGE CHEESE LASAGNA 1 ½ CUP VEG BEANS 1 CUP SLICED TOMATOES 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PATS MARGARINE 1 CUP CAULIFLOWER 6 CARROT STICKS 1 BOUILLON CUBE	1 BANANA 4 OZ FISH ENTREE 1 CUP SLICED ONIONS 1 CUP FRESH BROCCOLI ½ CUP SLICED TOMATOES 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 2 PATS MARGARINE 1 PKG MAYONNAISE	¼ CANTALOUPE 4 TBSP PEANUT BUTTER 1 ½ CUP VEG BEANS 1 CUP SL CUCUMBERS 6 CELERY STICKS 4 SL WHEAT BREAD 10 OZ FRUIT PUNCH 3 PKG JELLY 1 BOUILLON CUBE

FRESH FRUITS AND VEGETABLES MAY BE SUBSTITUTED SEASONALLY IF AUTHORIZED BY THE PSA WITH CONCURRENCES OF THE APPROPRIATE ASSOCIATE WARDEN. SHELF STABILIZED MEALS FROM THE COMMISSARY MAYBE USED AS A SUBSTITUTE FOR HOT ENTREES. MATZO MAYBE USED IN PLACE OF BREAD, WHEN KOSHER BREAD IS NOT READILY AVAILABLE. CARROTS AND CELERY STICKS WILL BE A MINIMUM OF 3 AND NOT LONGER THAN 5". *HIGH RISES AND SATELLITE FEEDING ARE AUTHORIZED TO SERVE HARD BOILED EGGS.

JEWISH INMATES WILL BE PROVIDED A KOSHER BOUILLON CUBE ON THE FOUR DAYS HOT ENTREES ARE NOT PROVIDED. ALL OTHER COMMON FARE INMATES WILL BE PROVIDED SOUP VOID OF ANY MEAT OR PORK BY PRODUCT ON THESE FOUR DAYS.

**FCI MIAMI
RELIGIOUS DIET MENU
CYCLE 1**

SUNDAY BREAKFAST	MONDAY BREAKFAST	TUESDAY BREAKFAST	WEDNESDAY BREAKFAST	THURSDAY BREAKFAST	FRIDAY BREAKFAST	SATURDAY BREAKFAST
1 BANANA 2 IND DRY CEREAL 1 MUFFIN OR DANISH 4 SL BREAD 2 CUPS 2% MILK 1 PKG INSTANT OATMEAL 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	¼ CUP APPLE JUICE 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG INSTANT FARINA 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	1 BANANA 2 IND DRY CEREALS 1 MUFFIN OR DANISH 2 SL WHEAT BREAD 2 CUPS 2% MILK 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	1 APPLE 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG GRITS 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	1 BANANA 2 IND DRY CEREALS 2 SL BREAD 2 CUPS 2% MILK 1 PKG OATMEAL 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	¼ CUP APPLE JUICE 2 IND DRY CEREAL 1 PKG GRITS 2 SL BREAD 2 CUPS 2% MILK 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE	¼ GRAPEFRUIT 2 IND DRY CEREAL 2 SL BREAD 2 CUPS 2% MILK 1 PKG FARINA 1 CUP COFFEE 6 PKG SUGAR 2 PKG JELLY 2 PATS MARGARINE
SUNDAY LUNCH	MONDAY LUNCH	TUESDAY LUNCH	WEDNESDAY LUNCH	THURSDAY LUNCH	FRIDAY LUNCH	SATURDAY LUNCH
¼ GRAPEFRUIT CHEESE OMELET W/POTATOES ¼ CUP FRESH ZUCCHINI ¼ CUP FRESH ONIONS ¼ CUP SLICED TOMATOES 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 2 PKG JELLY 2 PATS MARGARINE	1 FRESH PEAR 6 TBSP PEANUT BUTTER 1 CUP FRESH BROCCOLI 6 CELERY STICKS 1 CUP LETTUCE 4 SL WHITE BREAD 10 OZ. FRUIT PUNCH 3 PKG JELLY 2 PATS MARGARINE	1 ORANGE 3 OZ TUNA FISH 2 HOT HARD BOILED EGGS 1 ¼ CUP VEG BEANS 1 CUP LETTUCE 6 CARROT STICKS 4 SL WHITE BREAD 10 OZ. FRUIT PUNCH 2 PKG MAYONNAISE 2 PATS MARGARINE 2 PKG PICKLE RELISH	1 ORANGE 3 OZ SARDINES ¼ CUP FRESH ONIONS 1 CUP SLICED TOMATOES 6 CELERY STICKS 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 1 PKG MUSTARD 2 PATS MARGARINE	1 APPLE 2 HOT HARD BOILED EGGS 6 TBSP PEANUT BUTTER 1 CUP FRESH SPINACH 6 CELERY STICKS 6 CARROT STICKS 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 3 PKG JELLY	1 ORANGE ¼ CUP COTTAGE CHEESE 1 ¼ CUP VEG BEANS ¼ CUP FRESH ONIONS 6 CELERY STICKS 6 CARROT STICKS 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 2 PATS MARGARINE	1 FRESH APPLE 3 OZ SARDINES 1 CUP FRESH BROCCOLI 6 CELERY STICKS 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 2 PKG MUSTARD 2 PATS MARGARINE
SUNDAY SUPPER	MONDAY SUPPER	TUESDAY SUPPER	WEDNESDAY SUPPER	THURSDAY SUPPER	FRIDAY SUPPER	SATURDAY SUPPER
1 ORANGE ¼ CUP COTTAGE CHEESE 1 ¼ CUP VEG BAKED BEANS ¼ BELL PEPPER, SLICED 1 CUP CAULIFLOWER 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 2 PATS MARGARINE 1 BOUILLON CUBE	1 APPLE 4 OZ CHICKEN ENTREE 1 CUP VEG BEANS ¼ CUP FRESH ONIONS 1 CUP SLICED TOMATOES 4 SL WHITE BREAD 10 OZ. FRUIT PUNCH 2 PATS MARGARINE 1 PKG MAYONNAISE	1 FRESH PEAR ¼ CUP COTTAGE CHEESE 1 ¼ CUP VEG BEANS ¼ BELL PEPPER, SLICED 1 CUP SLICED TOMATOES 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 2 PATS MARGARINE 1 BOUILLON CUBE	1 BANANA 4 OZ BEEF ENTREE 3 OZ FRESH CABBAGE 1 ¼ CUP VEG BEANS 6 CARROT STICKS 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 2 PATS MARGARINE	1 FRESH PEACH CHICKEN CHOW MEIN 1 CUP FRESH BROCCOLI 1 CUP LETTUCE 4 SL WHITE BREAD 10 OZ. FRUIT PUNCH 2 PKG MAYONNAISE 2 PATS MARGARINE 2 PKG PICKLE RELISH 1 BOUILLON CUBE	1 APPLE 4 OZ FISH ENTREE ¼ CUP SL CUCUMBERS ¼ CUP SLICED TOMATOES 1 CUP LETTUCE 4 SL WHEAT BREAD 10 OZ. FRUIT PUNCH 1 PKG MAYONNAISE 2 PATS MARGARINE	1 ORANGE 1 ¼ CUP VEG BEANS 3 OZ FRESH CABBAGE ¼ CUP FRESH ONIONS 1 CUP SLICED TOMATOES 6 CARROT STICKS 4 SL WHITE BREAD 10 OZ. FRUIT PUNCH 2 PATS MARGARINE 1 BOUILLON CUBE

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